THE PELICAN

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Welcome to
THE PELICAN on Estero Island

Our special desire is to serve you the finest quality food in a pleasing manner to satisfy your most discriminating taste.

Our chef, cooks, waitresses, waiters, and dining room staff are proud people, most of whom have spent many years of their lives serving people like yourself, striving to please every customer. We think they are the best in this part of Florida. Your presence completes a successful combination, for our clientele, consisting of many local people as well as island visitors, are the finest people we know.

THE PELICAN is not only growing older, we're getting better, but if we goof, be nice, tell us about it immediately - then we'll show you how modest we can be!

Have you heard about our Sea Food?

Part of our family is involved in our island's fishing industry, fishing the waters of the Gulf with their own boats. We buy almost all our seafood from our family or other boats on the island. The breading and batters are our own, prepared daily so that your seafood may be prepared to order. At various times during the year some seafood is out of season or not available to us - only then do we search for the finest quality seafood beyond our island sources.

Let us tell you about our Beef!

It's choice or better. We cut and trim our steaks. Our Chef trims the beef so close we are going to start making our own soap to use up the fat and recover our losses!

We cook your meat to order, you know what you like, but please disregard the muted sobs of our chef when your waitress or waiter turns in your order for a well done piece of beef as we cannot be responsible for its appearance or texture.

Appetizers

Large Gulf Shrimp Cocktail $3.75

Shrimp D'Jonghe $3.75

Oysters on the Half Shell 1/2 Dozen $2.95 1 Dozen $4.50

Baked Oysters Casino or Rockefeller $3.95

Oyster Cocktail $3.50

Mushrooms Bourguignonne $2.95

Served With Your Dinner

Chilled Tomato Juice or Homemade Soup of The Day

A Visit to Our Salad Bar or *Our Special House Salad*

Pelican Fresh Baked Bread or *Our Locally Baked Breads*

A choice of Potato or Vegetable

Salad Bar or *House Salad only* $3.95

Beverages

Coffee, Hot Tea or Iced .40 Sanka .50 Milk .60

Soft Drinks .65 Bottle Beer .75 $1.00 $1.35

Wine - See Wine List in Menu

Cocktails

OLD FAVORITES

Pina Colada
A Florida Favorite; Rum, Pineapple and Coconut Milk. Smooth!

Margarita
Ole Good Cheer South of any Border

Planters Punch
Bacardi Rum, Grenadine and Fruit Juices, Topped with Myers Dark Rum. Zesty!

HOUSE SPECIALTY

Captain Peg Leg
Our very special House Drink. 4 different liquors blended expertly with tropical fruit juices. Exotic! A "Nautical" Experience.

Port Side Bill o' Fare-

OUR PLATTER OF SEAFOOD — $11.00
Combines Fresh Fried Golden Gulf Shrimp, Oysters, Scallops, Fillet of Fish and Choice of Deviled Crab or 1/2 Lobster Tail (In Season), Served with Tartar Sauce, Cocktail Sauce & Lemon Wedge

MINI SEAFOOD PLATTER — $7.95
Smaller portion of Shrimp, Oysters, Scallops, Fish Fillet and Deviled Crab Served with Tartar Sauce, Cocktail Sauce & Lemon Wedge

FRIED BUTTERFLIED NATIVE SHRIMP — $7.95
Fried to a Crisp Golden Brown Served with Tartar and Cocktail Sauce & Lemon Wedge

DEEP FRIED OYSTERS OR SCALLOPS — $7.95
Deep Sea or Bay Scallops or Oysters Breaded with Our Own Golden Brown Breading

BROILED OR FRIED FILLET OF GROUPER — $7.25
A la Pelican or Almondine. Broiled in Drawn Butter, Served with a Touch of Crumbs

SHRIMP BOILED IN BEER — $7.95
Heaping Portion of Fresh Gulf Shrimp Served in the Shell, Hot or Cold

BAKED STUFFED GULF SHRIMP

Large Native Shrimp Stuffed with Our Own Stuffing, Baked to a Crisp Golden Brown and Served with Lemon and Drawn Butter

$7.50

A Meal Without Wine Is Like Florida Without Sunshine

Seafood Entrees

BAKED FLORIDA OR BAHAMIAN LOBSTER TAIL — **Market Price**
Served Split in the Shell with Lemon and Drawn Butter
(When in Season)

SURF & TURF — **Market Price**
Succulence of the Sea Combined with the Best of Beef, Baked Lobster Tail (When in Season) and Choice Char-Broiled Steak

BROILED OR FRIED NATIVE RED SNAPPER — **$7.95**
A la Pelican or Almondine - A favorite of Fish Lovers

BOILED NATIVE STONE CRAB CLAWS — **$7.95**
(When in Season) Served Hot or Cold with Savory Drawn Butter

FRIED FISH FINGERS — **$5.95**
Hefty Slices of Native Fish of The Day, Delicately Breaded and Seasoned. A Fish Lover's Special

BROILED DEEP SEA SCALLOPS, ENCASSEROLE — **$8.25**
Mature, Tender Scallops Evenly Broiled with the right Touch of Seasoning and Wine

DEEP FRIED DEVILED CRAB — **$6.25**
A Touch of Spice with Crab and Stuffing Lightly Fried Served in a Shell

BAKED SHRIMP SCAMPI DU CHEF

Large Gulf Fantail Shrimp, Served On a Bed of Rice Pilaf with Our Savory Herb Sauce

$7.50

Culinary Art Is Time:
All Of Our Dishes Are Prepared To Order

Starboard Side Bill o' Fare - Our Choice Beef

BROILED CHOPPED SIRLOIN STEAK — $5.95
Served with Delectable Diane Sauce

FILET MIGNON — $9.95
A Real Cut of the Tenderloin For The Person with Discriminating Taste

TOP SIRLOIN — $7.95
For the Beef Lover who likes the taste of Sirloin, enjoys the firm texture and eschews conversation while dining.

ROAST PRIME RIB OF BEEF AU JUS NATUREL

This Favorite Cut of Beef Endowed with a Supreme Elegance of Flavor is Roasted to Perfection and Served In Its Natural Juices as You Prefer — Rare, Medium or Well Done

Regal Cut $11.50 Regular Cut $8.95
English Cut $7.95

CHAR-BROILED NEW YORK STRIP

From Our Flaming Broiler Comes This Selected Steak for the Beef Lover Served Naturelle or a la Diane with Fresh Mushrooms and Shallots

$9.95

Tableside Specialties

VEAL PARMESAN — $4.75
A Favorite Chopped Veal Served en Casserole in Simmering Spiced Tomato Sauce, Generously Topped with Swiss and Parmesan Cheese

BAKED HAM STEAK A LA DUTCH — $6.25
A Touch on the Grille then Baked in Fruit Juices and Served with a Fruit Garnish

COUNTRY FRIED CHICKEN — $5.50
Cooked to a Crisp Golden Brown, Please allow time for Preparation

CALF'S LIVER — $5.95
Lightly Floured, Pan Fried or Broiled, Served with Sauteed Onions

Desserts

ESTHER REASONER'S KEY LIME PIE — $1.25
The Florida key lime is put to its best use in this family recipe combining lime juice, eggs and rich cream in a sweet, tart delight.

PELICAN PLEASURE — $1.25 - $1.50
A different, delectable dessert of our own making offering something new for your sweet tooth each month. Ask your waiter or waitress. Price range

ASSORTED PIES — $.95
Some of the old favorite flavors to add that special touch to a complete meal.

PEACH MELBA — $1.50
Peaches and ice cream covered with a rich fruity melba sauce.

ICE CREAM OR SHERBET — $.60
Need we say more.

SPECIAL CAKES
Available almost every day to help you celebrate that special birthday or anniversary. Minimum charge $2.00 plus $.50 for every person in party over three.

ANSWERS TO QUESTIONS OFTEN ASKED

1. The walls are finished in native Florida pecky cypress.
2. The copper bar tops bear the signatures of hundreds of our guests who have generously paid $1.00 for the privilege of engraving their names. The money goes to local charitable causes.
3. The two bushes on the beach are Australian Pines that have been trimmed since Hurricane Donna, 1960.
4. The signs on the walls are reproductions of actual old signs.
5. Part of the original "Ma Turner" houseboat remains a central part of the hotel building.
6. The paintings hanging in the hotel are done by local artists. Elmer Heiser of Fort Myers Beach painted the local scenes depicted in this menu.
7. Salley Small is not a blonde!
8. We use top shelf liquors in all of our drinks.
9. Fort Myers Beach or Estero Island is 7 miles in length.

BASKETS IN THE BAR

Each evening for the late night appetites The Pelican offers a meal in a basket which is served only in the bar between the hours 9:00 and 11:00 P.M. Join us for a quick, light but deliciously satisfying meal in a basket in our Pegleg Lounge.

History of THE PELICAN

It was Jose Gasparilla, Black Caesar, Calico Jack and his bride Anne Bonny who sailed these waters, lived on these islands and brought terror into the hearts of merchant sailors during the 1800's.

Some years after British and American naval vessels patrolled these waters seeking to end the free-wheeling ways of the rascal pirates, Estero Island acquired its civilization status.

As one of the first buildings on Estero Island, THE PELICAN began in the early 1900's as a two story converted houseboat owned by Mrs. Anna (Ma) Turner. The original PELICAN was a honeymoon hideout with living quarters in the crow's nest. The galley, with a gasoline stove served as the kitchen with candles and kerosene lamps for light.

THE PELICAN HOTEL made of native timber built to survive tropical storms as a boat and a landbased hotel was expanded in 1933 by "Ma" Turner. It was later to serve as an officers' barracks during World War II for servicemen stationed at Page Field. In 1959 the ship was "added to" again with Garrett and Esther Reasoner at the helm. This time the galley, dining area and crow's nest were expanded. In 1976, five years after Ann and Buzz brought THE PELICAN back into the family, the largest expansion reinstated the nautical theme, increased the dining area and rebuilt the galley. During 1977/78 Phil Reasoner signed aboard as part owner and promptly expanded the galley, bar, waiting and dining areas. Tropical storms and two hurricanes have shifted, strained and heaved the timbers leaving her with pitched walls and rolling floors, but THE PELICAN continues to survive as the oldest hotel in the area. THE PELICAN was here before traditions began.

Through the years we have attempted to maintain an atmosphere created years ago when this two story houseboat provided a serene haven of happiness for people far from home. Today as our pace of life increases, those stolen moments become more meaningful at THE PELICAN, for it is here where families and friends join together to enjoy the pleasant tropical climate in an atmosphere of warmth, discovering friends young and old whose lives have been filled with happy experiences they are willing to share. It is hoped this may be your Camelot or at least a very pleasant interlude.

The Reasoners

THE PELICAN
Serving Dinner 7 Nights
3040 Estero Boulevard
Fort Myers Beach, Florida
(At The Yellow Flasher)
Overlooking The Gulf
463-6139